

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

W

1.9422
Fr 8 W 262
Copy 3

U.S. DEPARTMENT OF AGRICULTURE
Production & Marketing Administration

511-513 U.S. Court House
Phone 2-1365

Fort Worth, Texas
January 16, 1946

USDA FOOD BULLETIN

Fresh summery vegetables and fruits are luxuries which the American people are privileged to enjoy in the winter time but they are often taken for granted. It is not surprising that there is an occasional temporary shortage of some of these foods which can hardly be prevented by anyone. The wonder is that there is usually a varied assortment of these commodities on the market.

The calendar has told us that this is mid-winter. The thermometer and the weather man have said so too. Rain storms and wet fields have interferred with the movement and the procurement of vegetables in South Texas. But dealers have been making every effort to supply their trade. The customer may not always be right, even in peacetime, yet his desires and preferences are given close attention so that a summery assortment of products will be available, if possible, to supply his wants regardless of the weather and the season.

Weather continues to be uncertain, uncontrollable, and largely unpredictable but the rains in the Lower Valley the forepart of the week were followed by clear weather the middle of the week. Wet fields still hampered harvesting operations and supplies of Texas vegetables in the markets have been very light.

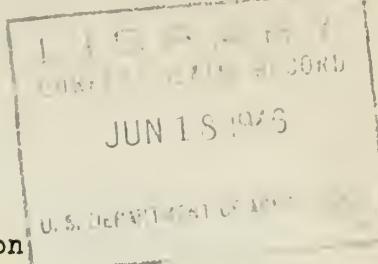
Tomatoes, bell peppers, and a few new crop onions are being brought from tropical districts of Old Mexico. Supplies are not plentiful and are priced accordingly. Weather in Mexico has been unfavorable also.

There are salad ingredients galore. Lettuce from California and Arizona, and Celery from Florida and California are reasonably priced. Segments of grapefruits, oranges, or tangerines, California grapes of the red or white sorts, or Anjou pears from Washington state may be used as fresh fruits. The King of salad fruits, the Avocado is also on hand at moderate prices. Fruit salads and mixed salads offer attractive possibilities on the menu.

Green vegetables and root crops have not been abundant as a whole, but rutabagas from Minnesota, parsnips from Colorado, carrots from California and Texas are on the market. The supply of Texas cauliflower, which has been limited, has been supplemented by receipts from California.

Grocerymen have been interested in possible substitutes for meat in case of meat shortages. From a dietic viewpoint potatoes do not fill the protein requirements but some dealers are expecting an increased demand for potatoes if meat should become scarce. Idaho Russet potatoes have been selling to a good advantage and a continued demand is expected.

1942
FED W 262
Cop 2



511-513 U.S. Court House
Phone 2-1365

Fort Worth, Texas
January 24, 1946

U.S. DEPARTMENT OF AGRICULTURE
Production & Marketing Administration

USDA FOOD BULLETIN

To the casual observer all that goes on in the distribution of fruits and vegetables is not always apparent. The intricacies of the marketing mechanism are not clearly visible. Activities in keeping up a well balanced supply of produce frequently involve a headache and operations behind the scenes are not fully recognized. Procurement conditions are variable and prices fluctuate. The demand is often best on products which are hard to buy. In spite of difficulties a good assortment of commodities is maintained.

During 1945 figures compiled by the Department of Agriculture indicate that fruits and vegetables in carlot quantities were received and unloaded in Fort Worth from 37 originating states and in Dallas from 42 originating states. Supplies also came to both markets from a few foreign countries.

Fruits and vegetables unloaded in 1945 in Fort Worth and Dallas in straight carloads represented more than two dozen different products.

There is no immediate danger of Irish potato shortages such as occasionally occurred during wartime. Official reports of January farm stocks on hand in the large producing states are larger than a year ago. Consumers may expect to continue to satisfy their appetites for this excellent food.

Celery has been cheaper than usual recently but price levels are not satisfactory to producers in Florida and efforts are being made to improve marketing conditions from their viewpoint.

Housewives and other consumers on the lookout for good buys in fresh foods find some attractive bargains on the market this week. High quality green cabbage from the Lower Rio Grande Valley is selling at attractive prices. This staple vegetable, which is recommended by nutritionists, is being trucked in daily to Fort Worth, Dallas, and other Texas markets. The moderns do not recommend cabbage so much for its medicinal properties as the ancients did but we recognize it as a valuable source of vitamin C. Along with citrus fruits and tomatoes it occupies a place in group 2 of the seven basic foods suggested by the government to promote public health. When served as cole slaw or cooked just long enough to make it tender the vitamin values are retained and it proves a popular part of the menu on many dinner tables.

Attention is also called to the supplies of other Texas grown vegetables and fruits which are available now. These include beets, broccoli, cauliflower, carrots, grapefruit, oranges, spinach, sweet potatoes, and turnips.

Fort Worth and Dallas are also freely drawing upon producing sections of California for avocados, lemons, lettuce, and oranges. Arrivals from Florida include green, wax and lima beans, celery, cucumbers, peppers, and squash. Most of the Irish potatoes are arriving from Idaho and Colorado but the new crop potatoes are coming in by truck from South Texas and Florida.

Wed., Jan. 24, 1946

Ralph G. Risser
Local Representative

1942
Fn 8W 262

Cop. 2

U. S. DEPARTMENT OF AGRICULTURE
Production & Marketing Administration

511-513 U. S. Court House
Phone 2-1365

Fort Worth, Texas
January 31, 1946

USDA FOOD BULLETIN

Two or three dozen different products are included in the list of fresh foods currently offered on the fruit and vegetable markets. These include many foods which are appropriate when there will be company for dinner, many which are good for any meal in a workaday routine, and many which are suitable for in-between meal snacks. Dealers have selected many lots of these commodities with the hope of overcoming the toughest sales resistance and bringing repeat orders from the most fastidious customers.

we

Here in America/have access to a diversity of fresh fruit and vegetables which probably cannot be duplicated in any other country. That is a great advantage of being a citizen of a vast country like ours where there are many different climates. Housewives shopping for fresh foods should find plenty to choose from this week. Fresh vegetables of many descriptions are brought in from the Rio Grande Valley. Quantities may increase with the coming weeks. California, Florida and a few other sections of the country are also shipping in supplies.

Even in mid-winter, you will find carrots, cauliflower, turnips, many varieties of greens, beets, lettuce, celery, potatoes, sweet potatoes, peppers, green beans, citrus fruits, avocados and many other items fresh from the fields.

A recent study of soldiers food preferences indicates that many vegetables now on the markets are their favorites. These include green peas, lettuce, raw cabbage as slaw, snap beans, creamed carrots, scalloped tomatoes, buttered cauliflower, buttered parsnips, and buttered cabbage.

are especially fortunate

In some respects Fort Worth, Dallas, and other important Texas markets/in having access to either rail or truck receipts in quantity. Railroad facilities normally afford excellent service for carlot arrivals. In case any interruption of car loadings in the nearby producing sections occurs, trucks continue to bring in the desired products.

An outstanding buy of the week, according to Ralph G. Risser, Federal Food Reporter who visits the market every day, is carrots, both bunched and those with tops removed. The quality is very good. Carrots can be eaten either cooked or raw, either in salads or prepared in many other ways. If it is color you want, carrots have it. If it is Vitamins you are looking for, carrots have them in abundance.

Temple

Oranges and grapefruit are plentiful, and there are supplies of/oranges and tangerines. Take advantage of these offerings of citrus so rich in vitamin C, which we need every day to help fight colds, flu, and other infections. Citrus prices at this time are more moderate than/around the holidays.

they were

New cabbage is coming freely from South Texas. It is abundant and relatively low in price at fruit and vegetable markets this week.

Lettuce and celery are of good quality with prices very reasonable.

Ample Irish potatoes are assured until more liberal supplies of the new crop are available.

Best buys include grapefruit, oranges, tangerines, cabbage, carrots, Irish potatoes, sweet potatoes, cauliflower, celery, lettuce, and spinach.

Furnished by Ralph G. Risser, Federal Food Reporter.

